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SEC. 21. Owners of chickens or other fowls must keep them in good condition, healthy and clean. No cellar or part thereof shall be used as a pen for poultry. Poultry houses, yards, and pens must be kept clean and free from vermin. They must be dry, airy, light, and not overcrowded. Refuse food and excrement shall be removed as often as necessary to prevent odors arising therefrom.

Foodstuffs—Care and Sale. (Ord. 20, Mar. 17, 1914.)

SEC. 12. All persons selling or exposing for sale any provisions, food, meat, fish, poultry, fruit, vegetables, or anything for human consumption shall keep their utensils and places of business in a clean, neat, and wholesome condition. No food or drink shall be sold or offered for sale which is stale, unwholesome, of bad odor or appearance, decayed, spoiled, or partly spoiled.

SEC. 13. No meat, fish, birds, fowl, vegetables, milk, and no human food not being then healthy, fresh, sound, wholesome, fit, and safe for such use, nor any animal or fish that has died by disease, and no carcass of any calf, pig, or lamb, which at the time of its death was less than four weeks old, and no meat therefrom shall be brought within the limits of this city or offered for sale as food anywhere in said city.

Hotels, Restaurants, Boarding and Eating Houses—Sanitary Regulation. (Ord. 20, Mar. 17, 1914.)

SEC. 15. Proprietors of all hotels, restaurants, oyster, eating, and boarding houses shall keep their premises in a clean, wholesome condition. Their garbage, waste products, and offal shall be kept in accordance with the rules applying to garbage, and it is especially provided that where oysters, clams, crabs, shellfish, or fish of any kind are kept or sold the shells and waste of the same shall be removed or destroyed at least three times a week from the 1st day of April until the 1st day of December, and during other months twice a week.

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SEC. 238. Proprietors or persons in charge of public eating places are hereby forbidden to permit the use of drinking vessels, dishes, spoons, knives, forks, finger bowls, and other eating utensils which have not been thoroughly cleansed after each individual use.

Offensive Trades—Regulations of. (Ord. 20, Mar. 17, 1914.)

SEC. 16. No person or company shall erect or maintain within the limits of this city any manufactory or place of business dangerous to life or detrimental to health, or where unwholesome, offensive, or deleterious odors, gas, smoke, deposit, or exhalations are generated, such as tanneries, refineries, manufactories of starch, glue, leather, chemicals, fertilizers, gas, etc., without the written permit of the board of health, and all such establishments shall be kept clean and wholesome, so as not to be offensive or deleterious; no waste substance, refuse, or injurious matter shall be allowed to accumulate upon the premises or be thrown or allowed to run into any public waters, stream, water course, street, road, or public place. And every person or company conducting such manufactory or business shall use the best approved and all reasonable means to prevent the escape of smoke, gases, and odors, and to protect the health and safety of all operatives employed therein.

SEC. 17. The business of boiling bones and dead animals shall not be allowed in the city limits.